FISHES

VEGETARIAN & FISH DISHES



opening hours

Sunday to Thursday

12:00-15:00

18:00-22:00





STARTERS

1 Mix Salmon Tuna Tartar 21.00

2 Salmon Tartar 18.00

3 Tuna Tartar 19.00

A delicate tartar of salmon or tuna or mix, with light spices, served with a celery and parsnip foam

STARTERS



4 Badrijani (Georgian Eggplant Rolls) 12.50

Eggplant rolls filled with cream cheese, walnuts, and finished with narsharab sauce







STARTERS

5 Salmon Carpaccio 14.50

Lightly cured salmon with arugula pesto, pine nuts, and sun-dried tomatoes



STARTERS

6 12.50 Gefilte Fish

A combination of white and red fish, served in traditional jelly with lemon sauce, red hrain and challah bread





STARTERS

7 11.50 Hummus Plate
8 13.00 Hummus Plate with Mushrooms

Creamy hummus with marinated zucchini, feta, olives, and sun-dried tomatoes, served with challah





STARTERS

9 Georgian-Style Eggplant 9.50

Eggplant with vegetables in rich tomato sauce, served with toasted bread





STARTERS

10 Bruschetta Selection 12.50

1. Blue cheese sauce and anchovies
2. Tomato salsa and guacamole
3. Chuca and lightly salted salmon





SALADS & BOWLS

11	Salmon Bowl	18.50

Mixed greens, edamame, avocado, lightly cured salmon, mango, rice noodles, and Thai dressing





SALADS & BOWLS

12 Beetroot & Feta Bowl 16.00

Mixed greens, spiced marinated beetroot, feta cheese, anchovies, olives, sun-dried tomatoes, nuts, and dried fruits with fig dressing





SALADS & BOWLS

13 Spiced Chickpea Bowl 16.50

Mixed greens, spiced chickpeas, tomatoes, cucumber, mushrooms, nut-based sauce, and soy-marinated egg





SALADS & BOWLS

14	Caesar with Grilled Salmon	19.50
15	Caesar with Grilled Tuna	20.50
16	Caesar with Salmon and Tuna	22.00

Greens, grilled salmon or tuna, tomatoes, cucumber, avocado, croutons, capers, parmesan, and fig dressing

SOUPS



17	Thai Fish Soup	10.50



SOUPS

18	Lentil & Chickpea Soup	8.50





MAIN DISHES

19 Grilled Salmon Steak 26.50

Served with baked potatoes, tartar sauce, and celery-parsnip foam



MAIN DISHES

20 Grilled Dorado 28.50

With roasted vegetables and pumpkin foam







MAIN DISHES

21 Sea Bass 32.50

Stuffed with vegetables, tomato salsa, and pumpkin foam



MAIN DISHES

22 Fish Platter (for sharing)
32.50 p.p.

From 2 to 4 persons. Dorado, salmon, sardine, and red barbunia grilled and served with roasted vegetables, baked potatoes, and tartar sauce





MAIN DISHES

23 Barbunia & Chips 25.50

300 gram of crispy barbunia with fries and tartar sauce





MAIN DISHES

24 Fish Bagel 18.50

Bagel, fish cutlet, blue cheese sauce, fig sauce, mixed salad, tomato, cucumber and jalapeno served with french fries and tartar sauce





MAIN DISHES

25 Eli's Salmon Chraime 25.50

250 gram of salmon lightly cooked with fresh pepper in tomato sauce, served with challah

MAIN DISHES



26 Lobio (Georgian Bean Stew) 14.50

Completely vegetarian, white beans in tomato sauce





FRESH HOME MADE PASTA

28 Fettuccine with Salmon 18.50
Fresh pasta with salmon, parsley, garlic, spinach, and creamy sauce





FRESH HOME MADE PASTA

29 Fettuccine with Arugula Pesto 17.50

Cherry tomatoes, pine nuts, capers, arugula pesto, and parmesan



FRESH HOME MADE PASTA

30 Fettuccine with Mushrooms & Truffle 18.50

Mushrooms, white shimeji, cacao paste, cherry tomatoes, olives, sage, walnut sauce and parmesan





FRESH HOME MADE PASTA

31 Cocoa Fettuccine with Gorgonzola 21.50

Unique cocoa pasta with sun-dried tomatoes, capers, gorgonzola, mushrooms, jalapeno, and camembert





FRESH HOME MADE PASTA

32 Vegetarian Pasta Bolognese 16.50

Natural home made pasta with tomato sauce served with parmesan



FRESH HOME MADE PASTA

33 Cocoa Vegetarian Pasta Bolognese 16.50
Cocoa home made pasta with tomato sauce served with parmesan



FRESH HOME MADE DESSERTS

34 Creme Brulee 8.50

Home made torched caramelized vanilla cream





FRESH HOME MADE DESSERTS

35 Cheese Blintzes 9.50

Home made blintzes filled with cheese, served with sour cream and honey



FRESH HOME MADE DESSERTS

36 Syrnyky 9.50

Homemade lightly fried golden cottage cheese patties, served with sour cream and honey





FRESH HOME MADE DESSERTS

37 Tiramisu 8.50

A delicate mascarpone cream with light notes of coffee and whiskey with honey, served on savoyardi and sprinkled with cocoa





FRESH HOME MADE DESSERTS

38 Chocolate Lava Cake 7.50

Chocolate cake served with fresh fruits and ice cream





FRESH HOME MADE DESSERTS

38 Blintzes Chocolate 9.50

Homemade blintzes filled with Nutella chocolate and banana, served with fresh fruits

SOFT DRINKS

Fanta 25 cl	3.50
Coca Cola 25 cl	3.50
Cola Zero 25 cl	3.50
Lipton Ice Tea 25 cl	3.50
Lipton Ice Tea Peach 25 cl	3.50
Schweppes Tonic 25 cl	3.50
Sprite 25 cl	3.50
Chaudfontaine Gas 25 cl	3.50
Chaudfontaine Plat 25 cl	3.50

BIG BOTTLES

Coca Cola 1 L	8.00
Cola Zero 1 L	8.00
Acqua Panna 50 cl	5.50
Acqua Panna 1 L	9.00
Chaudfontaine Plat 1 L	8.00
Chaudfontaine Gas 1 L	8.00

BEERS

Jupiler	5.00
Stella Artois	5.00
Leffe Blonde	6.00

WINE BY GLASS

Barkan Cabernet White	7.00
Barkan Merlot Red	7.00

SPIRITS BY GLASS

Black Label	14.00
J&B	8.00
Jack Daniels	12.00
Jim Beam / Honey	10.00
Vodka Absolut	11.00
Red Label	8.00

BY THE BOTTLE

39	Barkan Sauvignon Red	29.00
40	Barkan Reserve Chardonnay	32.00
41	Barkan Sauvignon Blanc	29.00
42	Barkan Classic Merlot	29.00
43	Chablis 2023	57.00
50	Prosecco Bartenura	38.00
51	Rose Sainte Beatrice	35.00
52	Brut La Maison Bleue	38.00
53	Psagot Chardonnay White	57.00
54	Psagot Sinai Red	48.00

SPIRITS

44	Chivas 18 Years	139.00
45	J&B 0,7L	55.00
46	Jack Daniels 0,7L	60.00
47	Jim Beam 0,7L	55.00
48	Jim Beam Honey 0,7L	55.00
49	Johnnie Walker Black Label 1L	98.00
55	Red Label 0,7L	55.00
56	Vodka Absolut 1 Liter	79.00